-SOCIETY-

Personal

DEBUTANTE LUNCHEON IN HONOR OF MISS WISE

Mr. and Mrs. Robert William Daniel Visit Relatives at University

Visit Relatives at University
of Virginia.

The first debutante function of the season is to be a prettily appointed luncheon given to-day at 1 o'clock at the Country Glub of Virginia, when Miss Mary Beirne will entertain in honor of Miss Nell Wise, the debutante daughter of Mrs. Barton H. Wise. Miss Wise is one of the loveliest young girls to be presented to society in Richmond this winter and a number of interesting affairs have been planned in honor of her bringing out. Miss Beirne's guests for luncheon to-day will include Miss Wise, Miss Della Davenport, Miss Isabelle Carter, Stuart G. Christian, Richard W. Carrington, Charles Watkins and Edmud Strudwick, Jr.

The table will be set with a centrepiece of yellow and white chrysanthemums and candles shaded in yellow and place cards for the guests will include

place cards for the guests will include all sorts of fall favors in the shape of miniature pumpkins and baskets of

Returned to Richmond.

Mr. and Mrs. Alfred Ball Carter and their daughter, Miss Gertrude Carter, have opened their West Franklin Street residence, after spending some time at their summer home in Staunton, and in Atlantic City. A. B. Carter, Jr., is a cadet at the Augusta Military Acad-emy for this session.

emy for this session.

Miss Rose's Wedding.

An interesting event of to-day will be the marriage of Miss Helen Rose, daughter of Mrs. Mary Elizabeth Rose, to Carter Edwards Talman, son of Mrs. Sallie Edmonds Talman. The ceremony will take place very quietly this evening at 6 o'clock at the home of the bride, \$30 West Grace Street. Rev. S. C. Hatcher, D. D., will officiate. Mrs. Walter Austin Creath will be her sister's matron of honor and Delaware matron of honor and Delaware Virginia Page will act as flower and Richard Creath will carry the ring. Robert Buford Rose will give the bride away. A number of guests are in the city for the wedding. Mr. and Mrs. Cabell Entertained. Mr. and Mrs. James Branch Cabell

were the guests of honor at a luncheon followed by a reception, given on Thursday by Mr. and Mrs. Eliphalet F. ndrews at Mr. Andrews's studio in Washington. Mrs. Andrews is pleas-intly remembered in Richmond as Miss Marietta Minnegerode, before her mar-

Miss Olive Russell Chapin, the noted elocutionist, is giving this year of Mr. Cabell's romance, "The Soul of Melicent." Some fifty of Washington's artistic and literary set were present at this "costume reading," arrangements to present this in Richmond are now in progress.

the University. fr. and Mrs. Robert Williams Dan-whose wedding took place in New inia, where they are visiting Dr. set S. Williams at his bungalow outside of Charlottesville. Mr. Mrs. Daniel expect to come to

Richmond shortly to be the guests of fr. Daniel's mother, Mrs. James R. J. Daniel, at the Jefferson Hotel. Mrs. James R. V. Daniel has recently eturned from a trip to New York, and

Mrs. M. P. Kidd, of Palls, announced place on October 29 at Riverside, Cal.

Mrs. W. L. Clack, who has been spending the month of October at Vir-ginia Beach, has returned to her apartment at the Hanover.

Mr. and Mrs. Thomas Nelson Carter and Peter H Mayo motored to Rich mond this week from "Powhatan," Mr. Mayo's country estate in Clarke County. Mrs. William E. Turner, who has been in New England since last April, has returned to Richmond and taken an apartment at the Shenandoah.

Mrs. Kate Langley Bosher has re-cently been the guest of friends in Ashland for a short stay. Richard E. Meade, of Tazewell, is at he Johnston-Wills Hospital hero, naving been operated upon for appen-

Mrs. B. B. Valentine has been the ruest of friends at Toano for a short tay this week.

Mrs. Gertrude Ryland, of this city, s visiting Mrs. Stuart Lottler at her nome on the boulevard, near Newport Yews.

Miss Mary Lyon Tyler, of Williams-purg, is the guest of friends in this Miss Bessie Payne has returned to

er home in Newport News, after vis-ting in Richmond and North Carolina Mrs. A. C. Braxton, of Staunton, arived in Richmond this week, accom-anied by her guest, Mrs. Renshaw. Mrs. Waverly Nunnally, who has een visiting Mrs. P. S. Walton in Danille, has returned to the city.

Miss Hattle Graves, of Sherwood For st, is spending several weeks in Rich-nond with her sister, Mrs. Southall.

Mr. and Mrs. Bacigalupo, who have seen visiting Mr. and Mrs. C. W. Alex-nder in Waynesboro, have returned o Richmond.

Mrs. Galba Valden, Misses Lucy Valen and Cecelia Powell, of Williamsurg, are in Richmond for the week-nd.

Distinguished Concert

Artist



FREDERICKSBURG, VA., November 6.—Clarence E. Haley, of the Wilderness, and Miss Maggie Humphreys, were united in marriage on Wednesday at the Methodist parsonage at Spotsylvania Courthouse, Rev. J. E. Avery performing the ceremony. Miss Pearl Kuper was maid of honor, and Finney Lewis acted as best man.

The Books You Read BY LILLIAN RUSSELL

It is not too much to say that the books you read may leave their traces

On the contrary, if your nerves are not in normal condition, and you can concentrate your mind upon one of those beautiful and soothing stories which are most suitable for evenings, you are making a bid for a night of sleep and rest. That sort of reading will leave a welcome impression upon the face the next day.

There are many ways in which reading may affect the appearance. It invariably has an influence upon the humor or temper.

Remember: You will find just as much pleasure in reading books that benefit you as in reading those that leave imprints of sleepless nights and overwrought nerves upon your face or a temper that is ruffled beyond en-

Lillian Russell's Answers

Dolly: I canont say that a vanishing cream could be injurious to the skin, but it is not nourishing like a greasy cream would be. A little rouge when not used to excess will not harm the skin providing the face is cleaned thoroughly each night. Never go to bed with rouge or payder on your face. thoroughly each night. Never go to hed with rouge or powder on your face. They will clog the pores and cause blackheads. It is not advisable to use a lead pencil for darkening the eyebrows. There are many eyebrow pencils on the market that you can use that are harmless

F. E. D.: I cannot give you a permanent darkener for your eyebrows and lashes. The constant use of vaseline on the eyelashes and brows will make them heavier and in time darker. There are many eyebrow pencils on the market that one may use for darkening the lashes and brows.

Bewildered: The first thing to do is to close the pores of your skin. This can only be done by careful cleaning, removing all dust and dirt at night be-M. S. Huxter, of Binn's Hall, is pending several days in Richmond his week.

Miss Mildrey Gay, of this city, is the uest of friends in Newport News for being stay.

Miss Mildrey Gay, of this city, is the uest of friends in Newport News for closed you will not be troubled with such a greasy complexion and black-Mrs. Lucy Welbourne, of Baltimore, 'no has been visiting relatives here and in Petersburg, is now with Mrs. W. Armistead in Danville.

Mrs. M. W. Woods, of Richmond, is listing friends near Binn's Hall for a process of the standard of the

isiting friends near Binn's Hall for a jort time.

Corbin Crafford has returned to the ty, after spending a few dasy with lends in Newport News.

Constant Reader: Short hairs around the face are troublesome and the curling from certainly does ruin them. Stop curling them on the from. Of course it would be impossible for you to stop curling them altogether, for this would make your hair look untitled. Try doing them up on the small of his back by means of a cord passed round his middle, while his natural if somewhat spassmodic efforts to kick were sadly hampered by the fact that his ankles had already been secured by means of half a dozen half-hitches and a square knot. His hands attended to, his head was released. Promptly he lifted it and essayed a yell: an effort rendered abortive by the gag that was thrust between his teeth the instant his jaws opened. This last indignity was imposed with an added touch of spiteful cruelty, the gag being strained painfully against the corners of his mouth and knotted

the scalp with a medicine dropper. This prevents the vaseline getting directly on the hair. Rub this thoroughly into the scalp.

Hazel: I am sorry, but I cannot pissibly give you advice regarding becoming an actress.

Dr. Brady's Health Talks The Bread and Milk Club.

Romantic Tale by Louis Joseph Vance. Copyright, 1914, by Louis Joseph Vance

SYNOPSIS.

By arrangement with the Universal Film Manufacturing Company, it is possible to read "The Trey O' Hearts" in The Times-Dispatch and also to see it in pictures at the Superior Theatre. Synopsis of preceding chapters: Th) trey of hearts is the death sign used by Seneca Trine in the private war of vengeance, which, through the agency of his daughter Judith, a woman of violent passions like his own, he wages against Alan Law, son of the man (now dead) who was innocently responsible for the accident which left Trine a helpless cripple for life. Alan loves and is leved by Rose, Judith's twin and double, but in all other respects her opposite. Judith vows to comphise Alan's death, but Alan saves her life under dramatic circumstances, and so, unwillingly, wins her love. Thereafter Judith is actuated in turn by the old hatred, the new love, and jealousy of her sister Rose; she becomes allenated from her father through her failure to carry out his homicidal plans, and because of the aid she has extended Alan in his flight with Rose from the vengeance of Trine through the mountains of Western Arisona. Alan, Rose, Trine, Judith and Barcus, a friend of Alan's, all in Trine's automobile, are halted by motor trouble, while the chauffour goes for assistance. But Alan secures three burros, and he, Rose and Barcus ride way, leaving Trine and Judith.

CHAPTER XCI.—THE MINE.

Tuna Fish Salad with Mayonnaise.

Baked Potatoes.

Sue Gream of Corn Soup.

Cream of Corquettes.

Lettuce Salad.

Clover Leaf Rolls Butter. Apple Butter.

Apple Tapica.

Wegetable Soup.

Tuna Fish Salad with Mayonnaise.

Baked Potatoes.

Cream of Corquettes.

Clover Leaf Rolls Butter.

Apple Tapica.

Potato Soup.

Thursday.

Potato Soup.

Thursday.

Potato Soup.

Friday.

Cream of Celery Soup.

Scalloped Oysters.

Salloped Oysters.

Vegetable Soup.

Tuna Fish Salad

he, Rose and Barcus ride way, leaving Trine and Judith.

CHAPTER XCI.—THE MINE.

None but men in such plight could have cverlooked the obvious way of making themselves secure by cutting down that sword-wide bridge so short a way behind them.

Stewed Oysters.

Creamed Salmon.

Potato Salad.

Braad Pudding.

These menus can, of course, oe varied by the housekeeper, and a "left over" prepared from the dinner of the night way behind them.

a way behind them.

No less fuille was their thought to stand watch and watch-about. Barely had they made Rose as comfortable as might be upon the rough plank scoring of one of the sheds and tethered the burros out of sight, when Alan collasped as if drugged, while Barcus, who had elected himself to keep the first watch and purposed doing it in a sitting position, with his back against the door-jamb, felt sleep overcoming him like a dense, dark cloud.

Awakening befell Mr. Barcus in a fashion sufficiently sharp and startling to render him indifferent to the bene-

to render him indifferent to the be ficial effects of some eight nours of

He discovered himself lying flat or

his face, with somebody's inconsiderate, heavy hand purposely grinding the said face into the aged and splintery planks of the shed flooring. At the same time other hands were busy binding his own together hy the wrists and lashing the same to the small of his back by means of a cord passed round bit middle.

vices, whatever those might be.

They were limited, in the beginning, to resting as he was and listening intently. Sounds of retreating footsteps were all that rewarded him. Then he heard a laugh, a cold and mirthless heard a laugh, a cold and mirthless chuckle, from some considerable distance, and calculated that he who laughed was some place in the clearing. A thin sound of rustling, as of a heavy body forcing its way through underbrush, was all that followed: unbroken silence reigned thereafter.

Now the blood of Thomas Barcus ran cold (or he thought it did which

(or he thought it did; which amounts to much the same thing. For if his senses had played fair, the laugh he had heard was the laugh of Mr. Marrophat, head-devil in the service of

Marrophat, head-devil in the service of Seneca Trine.

He twisted his head to one side, and, glancing along the floor, saw nothing but the wall. Twisting the other way, at the cost of a splinter in his nose, the effort was repaid by the discovery of Rose Trine in plight like unto his own—wrists and ankles bound, gagged into the bargain—the width of the shed between them.

IN AND OUT OF TOWN.

After a month's visit to their daughter, Mrs. Thomas Burton Snead, Colonel and Mrs. James Branch have rented an apartment for the winter at Gresham Court.

Miss Helen Stevens and Miss Mary Moulton have returned from "Virginia Manor," where they have been for the city, after visiting friends in Washington and Baltimore.

Mrs. Hugh Skipwith has returned to the city, after visiting friends in Washington and Baltimore.

Mrs. W. L. Clack, who has been Mrs. Whit hooks you should contribute to your personal appearance.

If you are nervous, the worst thing you have worther with a hour have would contribute to your personal appearance.

If you are nervous, the worst thing you have would contribute to your personal ap constantly in mind.

LUNCHEON MENUS FOR THE WEEK.

Monday. Cream of Tomato Soup. Saltines.
Tuna Fish Salad with Mayonnaise.
Baked Potatoes.
Bran Bread and Butter. Jelly.
Snow Pudding. Tea.



tightly at the back of his neck. After which—barring a gratuitous kick in the ribs—he was left to his own devices, whatever those might be.

They were limited, in the beginning,

The recipes for the unusual or new features on these menu's are given here. For cream soups about one-half as much vegetables pulp as white sauce is used. These will serve the average family.

White Sauce.

Two tablespoonsful butter, one teaspoonful flour to one cup milk, one-fourth teaspoor, ful salt, dash of pepper.

Melt the butter, but do not brown, add the flour and season, stir till smooth. Add the milk slowly, stirring constantly until all is perfectly smooth. Boil up once to thoroughly cook starch in flour.

Cream of Tomato Soup. One cup tomatoes, one-fourth tea-spoonful soda, one pint white sauce. Cook tomatoes ten minutes, remove from fire and add soda (or use the same amount of any good canned tomato soup). Immediately before serving pour the tomato into the white sauce. This soup will curdle if combined too long.

Cream of Corn Sonp. One pint can of corn, one pint cold rater, one slice onion, one quart thin water, one s

Boil corn and water till soft. Rub through coarse strainer and to the pulp add the water the corn was cooked in. Pour into white sauce. Cream of Celery, Potato and Pea Soups are made in the same proportions and in the same way.

English Beef Lonf.

English Beef Leaf.

Two pounds beef (cut from round), one teaspoonful salt, one beaten egg, one tablespoonful chopped parsley, one teaspoonful onion juice, one-fourth teaspoonful pepper, one-half cup water, two inch cube salt pork fat, one cup bread crumbs.

Wipe meat with damp cloth and put through a chopper with pork. Add seasoning, mix well; add crumbs, egg and water. Place in well-greased pan and place several strips of bacon on top. Bake three-quarters of an hour, baste frequently, adding more water to pan if browning too rapidly. Hard boiled eggs placed end to end in the loaf adds a pleasing effect to the loaf when sliced cold. This may also be served as a dinner dish, hot.

Mayonuaise Dressing.

Mayonuaise Dressing.

Mayonnaise Dressing.

One teaspoonful mustard, one teaspoonful salt, one teaspoonful powdered sugar, a few grains cayenne, one ogg yolk, one tablespoonful lemon juice, one tablespoonful vinegar, one and one half cups olive oil.

Mix the dry ingredients, add the egg yolk, and, when well beaten, add one half teaspoonful vinegar. Add a drop or two of olive oil, stir constantly. Continue adding the oil, a few drops at a time, as the mixture thickens and becomes a uniform consistency; when the mixture becomes quite thick add lemon juice or vinegar alternately, until all is used, always beating the mixture.

A boiled dressing that answers the same purpose and is less expensive is as follows:

Boiled, One Egg Dressing. Boiled, One Egg Dressing.

Boiled, One Egg Dressing.

Two teaspoonful flour, one teaspoonful sait. one teaspoonful mustard, one tablespoonful sugar, dash cayenne, one teaspoonful butter, yolk of one egg, one-third cup vinegar.

Mix the dry ingredients. Heat the vinegar and butter in double boiler. Beat the yolk, add dry ingredients to egg and slowly add hot vinegar. Cook all till it thickens. Thick crea, may be added just before serving. This recipe may be made in large quanties and kept on ice, adding cream each time just before serving.

Attractive Menu for Busy Men.

duestions and Answers.

Mrs. F. W. K. asks: How should one and spent the day in the open.

Mrs. F. W. K. asks: How should one make a solution of boracic cid to use as an antiseptic fluid for washing the seyes, gargling the throat and irrigating the ear canal?

Reply: Place two heaping teaspoonful of boracic (horic) acid powder in a half-pint bottle. Four in bolling water, shake well, and let stand. Use the clear solution for any of the purposes mentioned, always lukewarm, Make a fresh solution at least once week.

"Old Chronic" writes: Will you kindly inform me what urotropin is—whether it cures or helps gall-bladder trouble?

Reply: It is a proprietary remedy, and whether it cures or helps gall-bladder for an internal antiseptic which is official in the United States Pharmacopoela under the true chemical amenof hexamethylenamine. Hexame

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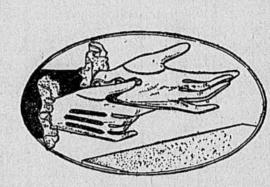
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"Cheeco" Two-Clasp French Kid Gloves.....\$1.25 (Contrasting embroidered or Paris point-stitched backs; black, white, and tan).

"Harrison's" Two-Clasp "Reindeer" Duplex... 69c (Two-tone embroidered backs, in white and bisque). "Harrison's" Two-Clasp Suede Finish...... 590 (Three-row stitched backs; white, black, and gray). Sixteen-Button Suede Finish Mousque...... 50c

(Three-row stitched backs; full cut arms; white

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To-day's offerings in the men's section

Should interest every one with the desire to save on his purchases. Men's 19c Black Lisle

Sox, 1236c. Men's \$2.50 Coat Sweaters, \$1.98. Men's \$3.50 and \$4.00 Bath Robes, \$3.15.

Men's All-Linen 17c Handkerchiefs, 11c. Men's \$1.25 Wool Underwear, 95c. Men's 75c Outing Night

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